French Dressing, Reduced Fat&Sodium100

Number of Servings: 100 (31.85 g per serving)

Amount	Measure	Ingredient
3 1/4	lb	Soup, tomato, cond, cnd
3 1/4	cup	Oil, canola
2 1/2	cup	Vinegar, cider
2 1/2	cup	Sugar
1 1/4	tsp	Spice, garlic Powder
3 3/4	tsp	Spice, mustard seed, ground
1 1/4	tsp	Spice, pepper, black
2 1/2	tsp	Spice, celery seeds

Nutri Serving Size Servings Pe	(32g)		cts	
Amount Per Se	rving			
Calories 90	Calc	ries fron	n Fat 6	
		% Da	ily Value	
Total Fat 7g	l		119	
Saturated	3%			
Trans Fat	0g			
Cholesterol	0mg		09	
Sodium 85mg				
Total Carbohydrate 6g				
Dietary Fiber 0g				
Sugars 5g	1			
Protein 0g	,			
Vitamin A 29	6 • 1	Vitamin (2%	
Calcium 0%	• 1	ron 2%		
*Percent Daily V diet. Your daily v depending on yo	alues may be	e higher or l eds:		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydri Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg	

Notes

Combine ingredients except for celery seed, may use blender to make smooth. Add celery seed if desired (optional). Refrigerate. Shake well before serving.

Serve 2 T per serving

2 T = 8 grams fat, 90 mg sodium, 6 grams CHO

Regular French dressing has sodium in the 200-300 mg range and is higher in fat and does not fit into guidelines

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